

# NEW ENGLAND IPA (W/CLOUDWATER)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **6.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **0 %**
- Size with trub loss **61.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **73.9 liter(s)**

## Mash information

- Mash efficiency **81.54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **53.9 liter(s)** of **76C** water or to achieve **73.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Propino Pale	10 kg (76.9%)	82 %	15
Adjunct	Torrified Wheat	1 kg (7.7%)	78 %	4
Adjunct	Flaked Oats	2 kg (15.4%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	100 g	40 min	12.5 %
Dry Hop	Citra	250 g	4 day(s)	11.6 %
Dry Hop	Mosaic	250 g	4 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale (WLP4000)	Ale	Liquid	20 ml	---
Starter 3L, 6 BLG				